

A LA CARTE MENU

ANTIPASTI

Burrata Pugliese (D, G, N) Apulian burrata, heirloom tomato, pesto, basil oil, tomato powder	105
Fritto misto (G, E, M, S) Sardine, calamari, shrimp with burnt lemon mayo	110
Polpo grigliato (S) Grilled Octopus, potato cream, green beans, semi- dried datterino tomato	120
Vitello tonnato e fiori di capperi (E, M, S) Roasted veal loin with tuna sauce and capers, quail egg	80
Carpaccio di Fassona, Pecorino Toscano e Tartufo Nero (D) Beef carpaccio with mushrooms, spinach, Pecorino Toscano cheese and black truffle	110
Tartare di salmone, bergamotto, insalata di finocchi (S) Salmon tartare, bergamot dressing, fennel salad, chives, pink pepper	110
Selezione di affettati misti Italiani (SP, P) Selection of Italian cold cuts from our Pork room	180
Selezione di formaggi misti (D, V) Selection of Italian cheeses	180
Selezione di Mare (S) Selection of seafood (Gillardeau Oyster, red prawns, seared scallops, cured salmon, tuna and yellowtail)	220

INSALATE

Insalata di finocchi (D, V, H) Fennel salad, balsamic citrus dressing, orange segment, Parmigiano Reggiano, Taggiasca olive	70
Insalata di Rucola (Vegan) (N, H) Rocket leaf, caramelized walnut, pear, Amalfi lemon dressing	70
Panzanella (Vegan) (G, C, H) Tomatoes, cucumbers, celery, basil, red onions, herbs croutons	70

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ZUPPE

Zuppa di lenticchie al tartufo nero (Vegan) (D, H) Lentils soup, balck truffle, marjoram leaf	80
Zuppa ai funghi porcini (D, N, V) Porcini soup, roasted mushrooms, Pecorino Fondue, roasted hazelnut	80
Zuppa del giorno Soup of the day	70

RISOTTI

Risotto Armani Milano (D, V) Acquerello rice, saffron	110
Risotto zucchine gamberi e burrata (D, S) Acquerello rice, baby zucchini, red Mazara prawns, burrata cream	120
Risotto ai funghi e tartufo (D, V) Acquerello rice, wild mushrooms, Parmigiano Reggiano fondue, black truffle	120

GRATIN

Lasagna (G, E, D,) Beef Lasagna with Aged Parmigiano Reggiano fondue	120
Parmigiana (G, D, V) Eggplant, tomato sauce, mozzarella Parmigiano Reggiano, basil oil	110

PASTA

Spaghetti Armani Vegan) (G) Spaghetti, tomato sauce	90
Tagliolini all Astice (G, E, S) Home made tagliolini, Canadian lobster, Datterino tomato sauce.	170

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Linguine al caviale (G, D, S) Linguine, caviar, Amalfi lemon sauce and dill	250
Spaghetti alle vongole e bottarga (G, E, S) Home made spaghetti with clams and Sardinian mullet roe	150
Penne all'Arrabbiata (Vegan) (G) Penne, tomato sauce, red chili, garlic, fresh parsley	90
Rigatoni alla carbonara (Pork) (G, E, D, P) Rigatoni pasta, egg yolk sauce, pork bacon	130
Paccheri alla bolognese (G, D) Paccheri, beef bolognese ragout, rosemary	120
Capellacci di brasato di Manzo (G, E, D, N) Cappellacci, slow cooked beef ribs, truffle burrata cream, roasted hazelnut, orange zest	120
Tortelli pizzoccheri (G, E, D, V) Buckwheat tortelli, savoy cabbage, potato, Casera cheese fondue	120
Ravioli ricotta e spinaci. (G, E, D, V) Ravioli, ricotta cheese, spinach, sage	110
FISH	
Capesante scottate e caviale (S, D) Seared scallops, fennel cream, parsley crumble, caviar	200
Branzino alla griglia (S, D) Grilled seabass, spinach, purple potatoes, bergamot and marjoram sauce.	180
Sogliola alla mugnaia (S, G, D) Dover sole, lemon butter sauce, fresh parsley.	500
Salmone cavolfiore e asparagi (S, D) Grilled salmon, lime cauliflower cream, glazed asparagus.	180

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MEAT

Tagliata di manzo (D) Beef striploin, datterino tomato rocket leaf and Parmigiano Reggiano shaving	250
Costata di vitello alla Milanese (G, D, E) Veal chop Milanese style with roasted potato	280
Petto di pollo alla griglia al timo (D) Grilled chicken breast with citrus, grilled vegetables and carrot pure	170
Stinco di agnello brasato con pure di patate e funghi (G, D) Slow-cooked lamb shank, mash potatoes, saute mushrooms	220
Carne /pesce del Meat / fish of the day	(Market price)

CONTORNI

Patate arrosto (Vegan) Roasted potato, rosemary and dry oregano	50
Pure di patate al tartufo (D) Mash potato and black truffle	55
Asparagi grigliati (Vegan) Grilled green asparagus	50
Broccoli saltati (Vegan) Sauted broccoli, garlic and chilli	50
Insalata verde (Vegan) Green mix salad	40
Patate fritte (Vegan) French fries	40

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